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AMENDMENT

(as amended under Chapter 10 of the Patents Act 1990)

In the printed specification page 8 line 27 and page 26 line 10 alter "30 g/dl"
to read -- 30 g/l --.

Griffith Hack & Co.
Melbourne VIC 3001

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(71) Applicant(s)
AJINOMOTO CO., INC.
(72) Inventor(s)
KAZUHIKO YAMADA; AKIRA SETO
(74) Attorney or Agent
GRIFFITH HACK & CO , GPO Box 1285K, MELBOURNE VIC 3001
(57) Claim

1. A biologically pure culture of Corynebacterium thermoaminogenes being of the strain selected from the group consisting of FERM BP-1539, FERM BP-1540, FERM BP-1541 and FERM BP-1542, as hereinbefore described and mutants or derivatives thereof having the characteristics of the natural strain, having a maximum temperature for growth of no lower than 43°C and thermostability at 55°C for 10 minutes or longer and capable of accumulating at least 30 g/dl of glutamic acid in a medium in a yield of at least 30% based on glucose.

2. A method for production of glutamic acid which comprises performing glutamic acid fermentation at from 40°C to 55°C in a culture solution, using a Corynebacterium thermoaminogenes being of the strain selected from the group consisting of FERM BP-1539, FERM BP-1540, FERM BP-1541 and FERM BP-1542, as hereinbefore described, and collecting glutamic acid from said culture solution.

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Name of Applicant:

AJINOMOTO CO., INC.

Address of Applicant: NO 5-8 KYOBASHI 1 CHOME
CHUO-KU
TOKYO
JAPAN

Actual Inventor:

Address for Service: CLEMENT HACK & CO.,
601 St. Kilda Road,
Melbourne, Victoria 3004,
Australia.

Complete Specification for the invention entitled:
NOVEL MICROORGANISMS AND A METHOD FOR
PRODUCTION OF GLUTAMIC ACID USING THE
SAME

The following statement is a full description of this invention
including the best method of performing it known to me:-

1A

10-356-0
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TITLE OF THE INVENTION

NOVEL MICROORGANISMS AND A METHOD FOR
PRODUCTION OF GLUTAMIC ACID USING THE SAME

BACKGROUND OF THE INVENTION

Field of the Invention

The present invention relates to a novel microorganism capable of accumulating a marked amount of glutamic acid by fermentation and a method for producing the desired product by culturing the microorganism.

Background of the Prior Art

In a method which comprises accumulating a marked amount of glutamic acid and collecting the same, namely, production of glutamic acid fermentation in an industrial scale, microorganisms capable of accumulating a marked amount of glutamic acid in medium, so called glutamic acid-producing bacteria, are cultured in a fermentation tank using an appropriate medium under suitably controlled culture conditions such as pH, temperature, amount of dissolved oxygen, etc. Many reports have been made on classification of glutamic acid-producing bacteria hitherto known and, for example, the following publications are given.

1. Kinoshita et al., Amino Acids, 2, 42 (1960)
(hereafter referred to as Publication (1))
2. Okumura et al., J. Agr. Chem. Soc. Japan, 36,
141 (1962) (hereafter referred to as
Publication (2))
3. Takayama et al., J. Agr. Chem. Soc. Japan,
39, 328 (1965) (hereafter referred to as
Publication (3))
4. Takayama et al., J. Agr. Chem. Soc. Japan,
39, 335 (1965) (hereafter referred to as
Publication (4))
5. Takayama et al., J. Agr. Chem. Soc. Japan,
39, 342 (1965) (hereafter referred to as
Publication (5))
6. Komagata et al., J. Gen. Appl. Microbiol.,
15, 243 (1969) (hereafter referred to as
Publication (6))
7. Yamada et al., J. Gen. Appl. Microbiol., 16,
103 (1970) (hereafter referred to as
Publication (7))
8. Yamada et al., J. Gen. Appl. Microbiol., 16,
215 (1970) (hereafter referred to as
Publication (8))
9. Yamada et al., J. Gen. Appl. Microbiol., 18,
399 (1972) (hereafter referred to as
Publication (9))

10. Yamada et al., J. Gen. Appl. Microbiol., 18,
417 (1972) (hereafter referred to as
Publication (10))

In these reports, the glutamic acid-producing bacteria are not necessarily defined strictly to be bacteria capable of accumulating a marked amount of glutamic acid in medium. However, as a measure for the production amount, the glutamic acid-producing bacteria are reasonably interpreted to refer to industrially utilizable microorganisms capable of accumulating at least 30 g/l of glutamic acid in a medium in a yield of at least 30% based on glucose, as described in Publication (1).

These known glutamic acid-producing bacteria are all aerobic, gram-positive and non-sporeforming rods and classified in a bacterial group named coryneform bacteria. In addition, there are known facts regarding morphological properties and physiological and biological properties including that they are capable of accumulating a marked amount of glutamic acid in a medium, are biotin auxotrophic, contain mesodiaminopimelic acid in cell walls and have GC content of about 55% in DNA are similar to each other, etc. From these facts, it is widely admitted that known microorganisms called glutamic acid-producing bacteria are taxonomically akin to each other. In

spite of the fact that they are considered to be microorganisms akin to each other, known glutamic acid-producing bacteria are identified to be in different genera such as the genus *Brevibacterium*, the genus *Corynebacterium*, the genus *Microbacterium*, etc. A major cause for this phenomenon of giving various classifications is believed to be earlier practices in identification which was made, inter alia, on a different classification system and a classification standard of the newest version of Bergey's Manual of Determinative Bacteriology at that time, which is the most authoritative identification book for bacteria in the world, a difference in an identifier's weight on classification standard, etc. Further Kinoshita et al. (Publication (1)) made taxonomical research on approximately 20 glutamic acid-producing bacteria and using common properties possessed by these bacteria as the classification standard, proposed to create the genus of glutamic acid-producing bacteria. However, this proposal has not been adopted widely to date.

In production of glutamic acid by fermentation in an industrial scale, the aforesaid glutamic acid-producing bacteria are cultured in a medium containing components such as glucose, sucrose, acetic acid, etc. under aerobic conditions, using ammonia, urea, ammonium sulfate, etc. as nitrogen sources to accumulate a

marked amount of glutamic acid in a medium. The amount of glutamic acid to be accumulated varies depending upon composition of medium, pH for incubation, culture temperature, amount of dissolved oxygen, means for secreting the glutamic acid produced in cells into medium, etc. However, by setting forth these factors in optimum ranges, glutamic acid can be accumulated in a yield of 30% or more based on glucose in a concentration of accumulated glutamic acid of 30 g/l or more.

Glutamic acid has been industrially produced by the fermentation method described above not only in Japan but also in many other countries. In the industrial production, one of the most important factors is high production rates. The present invention is to provide a highly economical technique for producing glutamic acid by fermentation in an industrial scale.

SUMMARY OF THE INVENTION

In the industrial production of glutamic acid by fermentation, there are some technical standards to measure improvement from an economical standpoint. For example, these factors are an increase in yield based on glucose, an increase in concentration of glutamic acid accumulated, shortening of incubation time, etc.

An additional important factor is elevation of the incubation temperature. Incubation is carried out at an optimum temperature for fermentation of glutamic acid; in the case of using conventional glutamic acid-producing bacteria, this temperature is generally at 31 to 32°C. When incubation is initiated, fermentation heat generates so that if the system is allowed to stand as it is, a temperature of the culture solution will increase so that production of glutamic acid will be markedly reduced. In order to maintain the temperature of the culture solution in an optimum range, it is necessary to set a heat exchanger in a fermenter and recycle chilled water to the exchanger. In order to obtain chilled water, a freezer must be used but because of a vast amount of the fermentation heat generated, the electric energy consumed by the freezer is also large. Accordingly, if it is possible to elevate the incubation temperature in fermentation of glutamic acid higher than the conventional temperature, the burden of cooling can be reduced thereby to improve the industrial production from an economical viewpoint.

As a result of various investigations to solve the problem described above, the present inventors have found a novel microorganism capable of producing glutamic acid equal to conventional glutamic acid-

producing bacteria (yield of 30% or more based on glucose, amount of accumulated glutamic acid of 30 g/l or more) and capable of accumulating a marked amount of glutamic acid in a high temperature region - for example, 43°C at which conventional glutamic acid-producing bacteria do not grow and fermentation of glutamic acid is impossible. These microorganisms are grown at 45°C in which conventional glutamic acid-producing bacteria cannot grow and the inventors, have found conditions for accumulating a marked amount of glutamic acid in a medium by glutamic acid fermentation, using the microorganism and have thus come to the present invention.

DETAILED DESCRIPTION OF THE INVENTION

With respect to the growth temperature of conventional glutamic acid-producing bacteria, the growth temperature is a property common to glutamic acid-producing bacteria in any report, as far as it is mentioned in the reports referred to above. Namely, it is reported in Publication (1) that glutamic acid-producing bacteria grow well at 28 to 37°C. In Publication (2), the bacteria grow well at 30 to 37°C but many bacteria hardly grow at 42°C. It is also reported in Publication (4) that the optimum growth temperature is 25 to 37°C but bacteria hardly grow at

42°C. It is reported in Publication (9) that no bacteria grow at 42°C. Even conceded that methods and standard for judging growth may be different in the respective publications, it is assumed that the highest growth 5 temperature of conventional glutamic acid-producing bacteria would be about 42°C. The present inventors have determined the highest growth temperature of each of 20 strains shown in Table 1 which are almost all bacterial strain accessible from known bacteria deemed to be glutamic 10 acid-producing bacteria, by two methods, i.e., a shake liquid thermostat method using nutrient broth as a medium, and by plate culture with a high accuracy gaseous thermostat using nutrient agar as a medium. As a result, no growth of the strains tested was noted at 42°C at all by 15 any of liquid culture and plate culture. It has thus been judged that the highest growth temperature of conventional glutamic acid-producing bacteria was below 42°C.

According to one aspect of the present invention there is provided a biologically pure culture of 20 Corynebacterium thermoaminogenes being of the strain selected from the group consisting of FERM BP-1539, FERM BP-1540, FERM BP-1541 and FERM BP-1542, as hereinbefore described and mutants or derivatives thereof having the characteristics of the natural strain, having a maximum 25 temperature for growth of no lower than 43°C and thermoresistance at 55°C for 10 minutes or longer and capable of accumulating at least 30 g/dl of glutamic acid in a medium in a yield of at least 30% based on glucose.

According to a second aspect of the invention, 30 there is provided a method for production of glutamic acid which comprises performing glutamic acid fermentation at from 43°C to 55°C in a culture solution, using a Corynebacterium thermoaminogenes being of the strain selected from the group consisting of FERM BP-1539, FERM 35 BP-1540, FERM BP-1541 and FERM BP-1542, and collecting glutamic acid from said culture solution.



[Table 1] Known Glutamic Acid-Producing Bacteria
Measured on the Highest Growth Temperature and
Temperature Resistance

<i>Brevibacterium ammoniagenes</i>	ATCC 13745
<i>Brevibacterium divaricatum</i>	NRRL B2312
<i>Brevibacterium flavum</i>	ATCC 13826
<i>Brevibacterium flavum</i>	ATCC 14067
<i>Brevibacterium glutamigenes</i>	ATCC 13747
<i>Brevibacterium immariophilum</i>	ATCC 14068
<i>Brevibacterium lactofermentum</i>	ATCC 13869
<i>Brevibacterium roseum</i>	ATCC 13825
<i>Brevibacterium saccharolyticum</i>	ATCC 14066
<i>Brevibacterium taipei</i>	ATCC 13744
<i>Brevibacterium thiogenitalis</i>	ATCC 19240
<i>Corynebacterium acetoacidophilum</i>	ATCC 13870
<i>Corynebacterium callunae</i>	NRRL B2244
<i>Corynebacterium glutamicum</i>	ATCC 13032
<i>Corynebacterium glutamicum</i>	ATCC 13761
<i>Corynebacterium herculis</i>	ATCC 13868
<i>Corynebacterium lilium</i>	NRRL B2243
<i>Corynebacterium melassecola</i>	ATCC 17965
<i>Corynebacterium sp.</i>	ATCC 14747
<i>Microbacterium ammoniaphilum</i>	ATCC 15354

On the assumption that in order to perform glutamic acid fermentation in a temperature range higher than conventional incubation temperatures, microorganisms having a growth temperature maximum higher than that of conventional glutamic acid-producing bacteria would be required, the present inventors isolated microorganisms that grow at 43°C from various samples in the natural world as sources for isolation and made a survey of strains capable of accumulating a marked amount of glutamic acid in medium and acquired 14 strains from different sources for isolation of the microorganisms. As a result of assay and identification of bacteriological properties of these strains, it has been judged that the isolated strains are akin to each other and classified in the same species. Bacteriological properties of four representative strains (Strain Nos. AJ 12308, AJ 12309, AJ 12310 and AJ 12340) are described below.

AJ 12308

AJ 12309

AJ 12340

Morphological characteristics:

- | | | | | | | |
|----------------------------|--|----------------------------|----------------------------|----------------------------|----------------------------|----------------------------|
| (1) Shape and size of cell | rod of (0.7-1.0)
x (1.0-4.0)
round at both ends
of cells; V-shaped arrangement based on snapping division is observed. | same as in the left column |
| (2) Pleomorphism | No pleomorphism is noted but depending upon period of culture, long rod cells, cystite cells and rudimentary branching cells are rarely noted. | same as in the left column |
| (3) Motility | none | same as in the left column |
| (4) Spore formation | none | same as in the left column |
| (5) Gram staining | positive | same as in the left column |

	AJ 12308	AJ 12309	AJ 12310	AJ 12310
(6) Acid fast staining	negative	same as in the left column	same as in the left column	same as in the left column
Cultural characteristics:				
(1) Nutrient agar plate culture	abundant or moderate growth; colonies are round, smooth, entire, convex, glistening, opaque or translucent, dull yellow and butyrous.	same as in the left column	same as in the left column	same as in the left column
(2) Nutrient agar slant culture	abundant or moderate growth; colonies are filiform, glistening and dull yellow.	same as in the left column	same as in the left column	same as in the left column
(3) Nutrient broth	moderate growth; almost uniformly turbid but some cells precipitate.			

	AJ 12308	AJ 12309	AJ 12310	AJ 12340
(4) Nutrient-gelatin stab culture	moderate growth; non liquefaction	same as in the left column	same as in the left column	same as in the left column
(5) Litmus milk	made very weakly alkaline; neither lique- faction nor coagulation is noted.	same as in the left column	same as in the left column	same as in the left column
Physiological and biological characteristics:				
(1) Reduction of nitrates	reduced	same as in the left column	same as in the left column	same as in the left column
(2) Denitrification	negative	same as in the left column	same as in the left column	same as in the left column
(3) MR test	negative or weakly positive	negative	negative or weakly positive	positive
(4) VP test	positive	negative	positive	negative
(5) Indole formation	negative	same as in the left column	same as in the left column	same as in the left column

	AJ 12308	AJ 12309	AJ 12310	AJ 12340
(6) Formation of hydrogen sulfide	positive	same as in the left column	same as in the left column	same as in the left column
(7) Hydrolysis of starch	negative	same as in the left column	same as in the left column	same as in the left column
(8) Utilization of citrates		It does not grow in Koser's medium but grows in Christensen's medium to render the medium alkaline.	same as in the left column	same as in the left column
(9) Utilization of inorganic nitrogen		It does not utilize nitrates, but utilizes ammonium salt.	same as in the left column	same as in the left column
(10) Formation of pigment		No extracellular formation of pigment.	same as in the left column	same as in the left column
(11) Urease test		negative or weakly positive	negative or weakly positive	positive
(12) Oxidase	negative		same as in the left column	same as in the left column

	AJ 12308	AJ 12309	AJ 12310	AJ 12310
(13) Catalase	positive	same as in the left column	same as in the left column	same as in the left column
(14) Growth range	It grows well at pH 7-9.5; grows well at 25-45°C; Slight growth is noted at 46°C.	same as in the left column	same as in the left column	It grows well at pH 7-9.5; grows well at 25-44°C; Slight growth is noted at 45°C.
(15) Behavior to	aerobic or facultative anaerobic	same as in the left column	same as in the left column	same as in the left column
(16) O-F test (glucose)	It grows fermentatively to produce acid.			
(17) Acid formation from sugars:				
(1) L-Arabinose	negative	negative	negative	negative
(2) D-Xylose	negative	negative	negative	negative
(3) D-Glucose	positive	positive	positive	positive
(4) D-Mannose	positive	positive	positive	positive
(5) D-Fructose	positive	positive	positive	positive
(6) D-galactose	negative	negative	negative	negative
(7) Maltose	positive	positive	positive	negative
(8) Sucrose	positive	positive	positive	positive
(9) Lactose	negative	negative	negative	negative
(10) Trehalose	negative	negative	negative	negative
(11) D-Sorbitol	negative	negative	negative	negative
(12) D-Mannitol	negative	negative	negative	positive
(13) Inositol	negative	negative	negative	positive
(14) Glycerine	negative	negative	negative	negative
(15) Starch	negative	negative	negative	negative

AJ 12308

AJ 12309

AJ 12310

Other characteristics:

- (1) Temperature resistance
It survives in skim milk at 60°-10 minutes by capillary method; It is dead at 65°C for 10 minutes.
- (2) Resistance to sodium chloride
It grows in 5% salt-containing medium.
- (3) Auxotrophy
It requires biotin for growth.
- (4) Base composition of DNA (T_m method)
60.2% GC
- (5) Dibasic amino acid contained in cell wall
mesodiaminopimelic acid
- (6) Source for isolation
fruit vegetable soil fruit
- It survives in skim milk at 55°C-10 minutes by capillary method; it is dead at 60°C for 10 minutes by capillary method; it is dead at 65°C for 10 min.
- It survives in skim milk at 55°C for 10 minutes by capillary method; it is dead at 60°C for 10 minutes by capillary method; it is dead at 65°C for 10 min.
- same as in the left column
- same as in the left column
- 59.5% GC
- 59.0% GC
- 56.8% GC
- same as in the left column
- same as in the left column
- same as in the left column
- 16 -

As shown above, these bacterial strains (hereafter referred to as the bacteria of the present invention) are all gram-positive, non-sporeforming rods which grow aerobically and therefore, belong to coryneform bacteria group. In addition, the bacteria of the present invention have characteristics that mode of cell division is of snapping type, dibasic amino acid contained in cell wall is mesodiaminopimelic acid, they are osmosis-resistant bacteria capable of growing in 5% salt-containing medium, they require biotin for growth, they produce a marked amount of glutamic acid from sugars in high yield and accumulate in medium as shown in examples later described, etc.; and these properties are identical with those of conventionally known glutamic acid producing bacteria. Further in the other morphological properties, physiological and biological properties, the bacteria are common in many properties to known glutamic acid-producing bacteria.

From the foregoing, it is considered that the bacteria of the present invention would reasonably belong to the same genus as that of known glutamic acid-producing bacteria on a genus level. As has been described above, opinion may be divided on in what genus the known glutamic acid-producing bacteria are to be classified but according to the newest Bergey's Manual, 8th edition, in relation to coryneform

bacteria group edited with reference to Publications (1) through (10), etc., known glutamic acid-producing bacteria are recited by dividing into the genus *Corynebacterium* and the genus *Brevibacterium*. Taking into account that the genus *Brevibacterium* per se is treated as Genus *incertae sedis* from a taxonomical viewpoint and the genus *Corynebacterium* as a regular genus, however, it is considered to be most reasonable at this point of time that the bacteria of the present invention belong to the genus *Corynebacterium*.

Next, taxonomical examination on a species level is given on the bacteria of the present invention. The following three points in bacteriological properties are different between the bacteria of the present invention and known glutamic acidproducing bacteria in common. A first characteristic point is that the highest temperature showing clearly observable growth is 43°C or higher. As has been described above, the highest growth temperature of known glutamic acid-producing bacteria is about 42°C or lower but no bacteria capable of growing at 43°C or higher exist.

A second characteristic point is resistance to temperature. In resistance to temperature, accurate results can be obtained only with difficulty in the case of performing test in a mass scale using a test tube, etc. because time for thermal conduction and the

like greatly vary. Therefore, a test performed by suspending bacteria in skim milk and sealing the suspension in a glass capillary is considered to be best (Publication (3)). The bacteria of the present invention can all survive in skim milk after treatment at 55°C for 10 minutes by the capillary tube assay method. To the contrary, most of known glutamic acid-producing bacteria are dead after treatment at 55°C for 10 minutes according to this method; but there is a report that some bacteria show slight survival (Publication (3)).

With respect to this report, the present inventors duplicated the experiment. Test on thermostability was performed with all of the known glutamic acid-producing bacteria shown in Table 1 under the same conditions as in the bacteria of the present invention; as a result, the known glutamic acid-producing bacteria were all dead by treatment at 55°C for 10 minutes. On the other hand, in the bacteria of the present invention, all of the isolated 14 strains survived by the treatment at 55°C for 10 minutes. Further 11 out of these strains also survived even by treatment at 60°C for 10 minutes.

A third characteristic point is that the bacteria of the present invention can accumulate a marked amount of glutamic acid even at 43°C. Conditions for the experiment and amounts of glutamic acid accumulated are

as shown in the examples. Accumulation of glutamic acid by the known glutamic acid producing bacteria shown in Table 1 under the same conditions was assayed but all of the bacterial strains did not grow and glutamic acid accumulated was substantially zero.

The properties of the bacteria of the present invention described above are not observed with known glutamic acidproducing bacteria; in particular, it is impossible to raise or improve the properties of the highest growth temperature and thermostability by operation for variation of microorganisms and these properties are considered to be stable. Accordingly, it can be interpreted to have a basis sufficient to consider that the bacteria of the present invention are different from any of the known glutamic acid-producing bacteria. In addition, slight differences in morphological properties such as growth condition, color hue of colonies, etc. and differences in physiological and biochemical properties such as acid formation from sucrose, maltose, trehalose, D-mannitol, inositol, etc., MR test, VP test, nitrate reduction and urease test, etc. are noted between the isolated 14 strains of the present invention. These differences are on a strain level but considered to be inadequate for classifying them into different species. Thus, the bacteria of the present invention were all identified

to belong to the same species.

Survey was made by comparing the bacteria of the present invention with bacteria belonging to coryneform bacteria group other than glutamic acid-producing bacteria; however, no bacteria in the corresponding species was found. From the foregoing, the bacteria of the present invention were all identified to be novel species belonging to the genus *Corynebacterium* and named *Corynebacterium thermoaminogenes* nov. sp.

Representative strains belonging to this species are AJ 12308, AJ 12309, AJ 12310 and AJ 12340, which have been deposited as FERM P-9244, FERM BP-1540, FERM P-9245 (FERM BP-1541), FERM P-9246 (FERM BP-1542) and FERM P-9277 (FERM BP-1539) respectively.

These strains identified above by FERM P-9244, 9245, 9246 and 9277 were originally deposited on March 10, 1987 (FERM P-9244~9246) and March 13, 1987 (FERM P-9277) at the Fermentation Research Institute, Agency of Industrial and Technology, Ministry of International Trade and Industry (FHI), 1-3, Higashi 1-chome, Tsukuba-shi, Ibaragi-ken 305, Japan, and were accorded the FERM P-9244, 9245, 9246 and 9277 indicated above.

These strains deposits were then converted into deposits under the Budapest Treaty on October 27, 1987. And strains of FERM P-9244, P-9245, P-9246 and

P-9277 were accorded the corresponding FERM BP-1540, 1541, 1542 and 1539, respectively.

[Example 1]

In a small fermenter having a volume of 1 liter was charged 300 ml of culture liquid having a medium composition shown in Table 2 and, *Corynebacterium thermoaminogenes* AJ 12308 was cultured at a temperature of 43°C, while appropriately supplementing ammonia gas to keep pH of the culture liquid at 7.5 to 8.0. Five hours after the initiation of the culture, penicilline was added in a concentration of 3 U/ml when nephelometry reached 0.6 and culture was further continued. The culture solution obtained after incubation for 16 hours was analyzed by high performance liquid chromatography. As a result, glutamic acid was accumulated in a concentration of 39.1 g/l. An amount of glutamic acid accumulated was 0.1 g/l or lower in a run simultaneously performed using *Brevibacterium flavum* ATCC 13826 under the same conditions.

...
...

[Table 2] Composition of Medium Used in Glutamic Acid Fermentation Test

Glucose	100	g
Soybean hydrolysate (as total nitrogen 0.36	g	
KH ₂ PO ₄	1	g
MgSO ₄ · 7H ₂ O	1	g
Fe ⁺⁺ Mn ⁺⁺	2	mg each
Vitamin B ₁ .HCl	100	r
Biotin	100	r
Ammonium sulfate	5	g
Water	1,000	ml

pH 7.8

[Example 2]

Glutamic acid fermentation was carried out using *Corynebacterium thermoaminogenes* AJ 12309 in a manner similar to Example 1. As a result, 40.0 g/l of glutamic acid was accumulated in the culture solution obtained after incubation for 19 hours.

[Example 3]

Glutamic acid fermentation was carried out using *Corynebacterium thermoaminogenes* AJ 12310 in a manner similar to Example 1. As a result, 35.2 g/l of

glutamic acid was accumulated in the culture solution obtained after incubation for 17 hours.

[Example 4]

Glutamic acid fermentation was carried out using *Corynebacterium thermoaminogenes* AJ 12340 in a manner similar to Example 1. As a result, 38.1 g/l of glutamic acid was accumulated in the culture solution obtained after incubation for 18 hours.

[Example 5]

In a small fermenter having a volume of 1 liter was charged 300 ml of culture liquid having a medium composition shown in Table 2 from which glucose and ammonium sulfate were removed and to which 20 g of ammonium acetate was supplemented and, *Corynebacterium thermoaminogenes* AJ 12308 was cultured at a temperature of 40°C, while appropriately supplementing acetic acid or ammonia gas to keep pH of the culture liquid at 7.5 to 8.0. Eight hours after the initiation of the culture, penicilline was added in a concentration of 3 U/ml when nephelometry reached 0.6 and culture was further continued. The culture solution obtained after incubation for 24 hours was analyzed by high performance liquid chromatography. As a result, glutamic acid was accumulated in a concentration of 32 g/l, which corresponded to yield of 31.5% based on acetic acid.

Obviously, numerous modifications and variations of the present invention are possible in light of the above teachings. It is therefore to be understood that within the scope of the appended claims, the invention may be practiced otherwise than as specifically described herein.

THE CLAIMS DEFINING THE INVENTION ARE AS FOLLOWS:

1. A biologically pure culture of Corynebacterium thermoaminogenes being of the strain selected from the group consisting of FERM BP-1539, FERM BP-1540, FERM BP-
5 1541 and FERM BP-1542, as hereinbefore described and mutants or derivatives thereof having the characteristics of the natural strain, having a maximum temperature for growth of no lower than 43°C and thermostability at 55°C for 10 minutes or longer and capable of accumulating at
10 least 30 g/dl of glutamic acid in a medium in a yield of at least 30% based on glucose.
2. A method for production of glutamic acid which comprises performing glutamic acid fermentation at from 40°C to 55°C in a culture solution, using a Corynebacterium thermoaminogenes being of the strain selected from the group consisting of FERM BP-1539, FERM BP-1540, FERM BP-
15 1541 and FERM BP-1542, as hereinbefore described, and collecting glutamic acid from said culture solution.

DATED this 21st day of May 1991

20 AJINOMOTO CO., INC.
By Their Patent Attorneys:

GRIFFITH HACK & CO
Fellows Institute of Patent
Attorneys of Australia



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